

Breville

Shake Creations

Instructions for use
Includes recipes



Model MS400D

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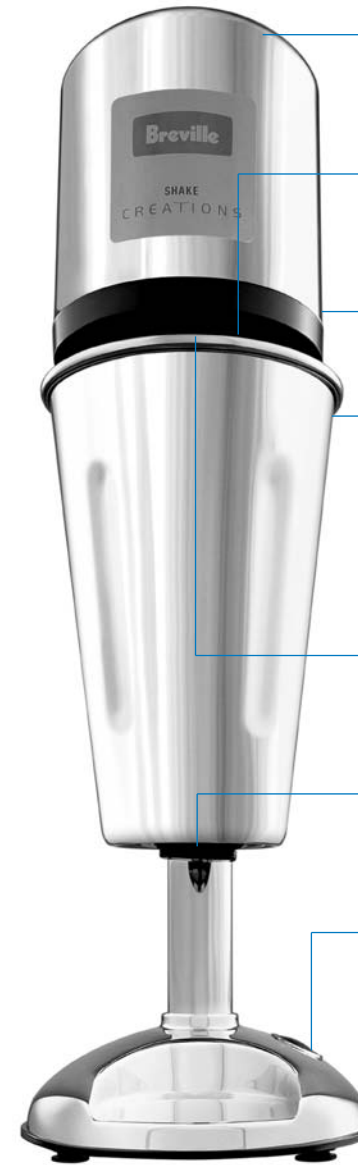
Congratulations

on the purchase of your new Breville Shake Creations

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

Read all instructions before operating and save for future reference

- Do not immerse cord, plug or appliance in water or any other liquid.
- Do not operate the Breville Shake Creations without the cup. Do not use any other cup other than that which is supplied with the Breville Shake Creations.
- Do not operate near bowls, sinks or similar vessels containing water.
- The appliance is not intended for use by young children or infirm person without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not leave the appliance unattended when in use.
- Always use the appliance on a dry, level surface.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement or repair.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



Powerful high speed motor
for faster, superior whipping results

Unique double aerator mixing blade,
gives superior frothing

Stylish chrome design

Large stainless steel cup
large capacity, simply clips on, clicks off.

Top cup retainer
to hold cup firmly

Bottom cup bracket
to support cup

Splashproof push button ON-OFF switch
conveniently located on base for children
under supervision to operate

Weighted base with nonstick rubber feet
for maximum stability

Operating your Breville Shake Creations

1. Place the Breville Shake Creations on a dry, level surface. Plug the unit into a 230/240 volt power outlet.
2. Combine ingredients for milkshake or fruit drink in milkshake cup. Do not fill beyond the maximum fill line.
3. Insert the cup in the Breville Shake Creations ensuring the top of the cup is located behind the top cup retainer. The base of the cup should reset on the bottom cup bracket.
4. Switch on at the power outlet.
5. Press the on-off button to activate the Breville Shake Creations. When the milk shake is combined fully, press the on-off button again to stop the unit.
6. Remove the milkshake cup and serve.

No more than 1 minute is required for making any drink. Operate for no longer than 10 minutes total at one time.

Note

Care and cleaning

1. To clean the double aerator mixing blade, fill the milkshake cup to the maximum fill line with warm soapy water. Operate the Breville Shake Creations as previously described in the operating instructions.
2. Always switch the appliance 'off', switch the power off at the power outlet and then remove the plug before cleaning the motor housing. Wipe the motor housing with a damp cloth. Ensure that the cloth is not excessively wet, and that no moisture enters the vents on the motor housing.
3. Wash the milkshake cup in warm soapy water or alternatively place in the dishwasher.



NEVER IMMERSE THE CORD, PLUG OR BREVILLE SHAKE CREATIONS BODY IN WATER OR ANY OTHER LIQUID.

Breville Customer Service Centre

Australian Customers

✉ Breville Customer Service Centre
Locked Bag 2000
Botany NSW 2019
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☎ Customer Service: 1300 139 798

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Email Customer Service: askus@breville.com.au

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✉ Breville Customer Service Centre
Private Bag 94411
Greenmount
Auckland, New Zealand

☎ Customer Service: 09 271 3980

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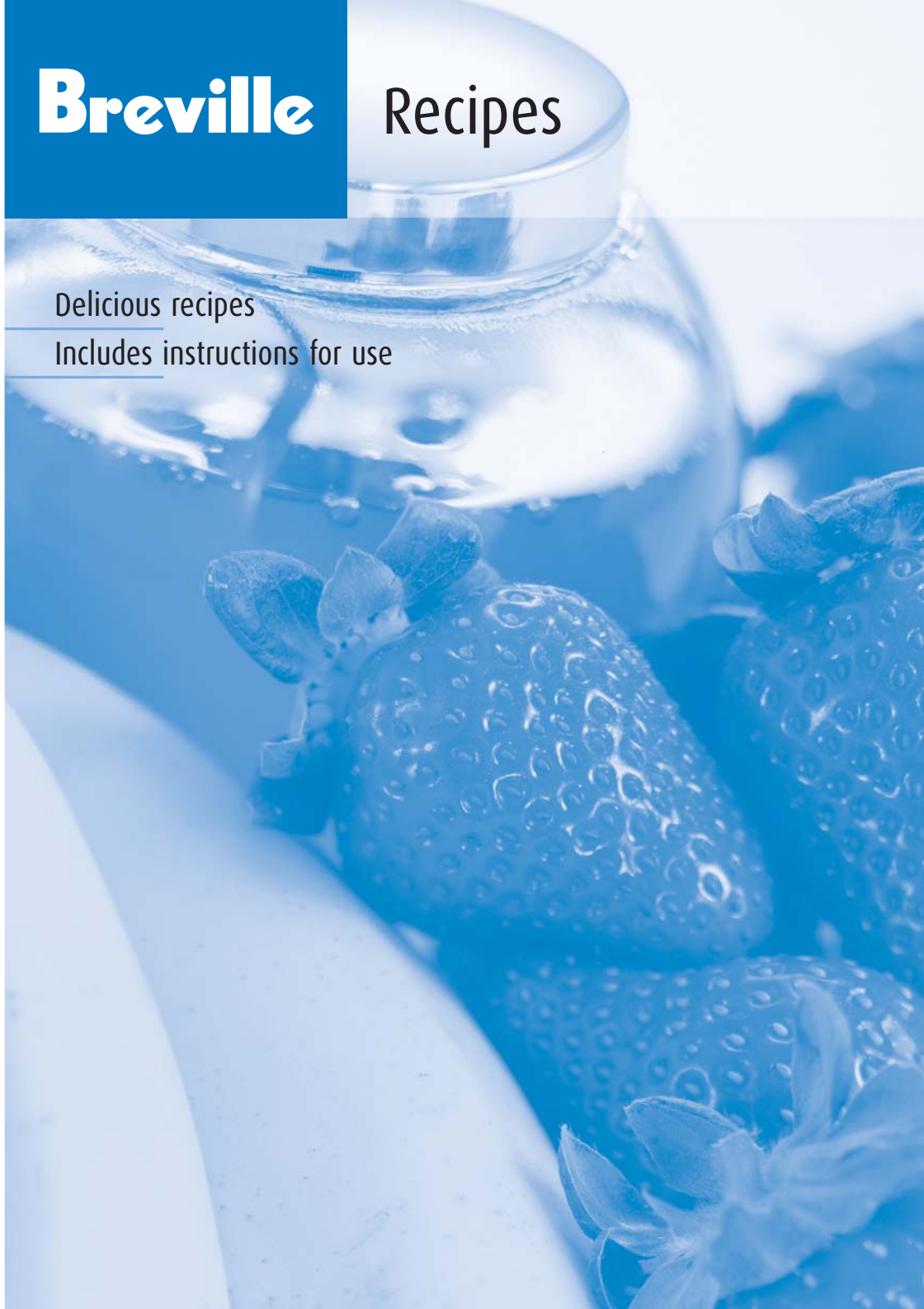
Due to continual improvements in design or otherwise, the product you purchase may differ slightly from the one illustrated in this booklet.

Model MS400D Issue 1/04

Breville Recipes

Delicious recipes

Includes instructions for use



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The volume of a milk shake will vary depending on the type of milk used. For example, full cream milk does not froth as much as skim or low fat milk.

It is important to follow the guidelines in the recipes to avoid spillage from the cup.

Always remember that solids, such as ice cream or fruit, will increase the volume of the milkshake. Ensure that the liquid component of the milkshake does not exceed the maximum line on the side of the milk shake cup.

When combining liquids with other ingredients for a milk shake, use only 1 cup skim, coconut or full cream milk. 1 ¼ cups of juice is allowed as this liquid does not froth as much as the other liquids.

Extra volume may be achieved if the ingredients are chilled.

All recipes are sufficient for 1-2 servings

Chocolate heaven

- 1 cup chilled milk
- 2 tablespoons chocolate topping
- ¼ cup chilled strong espresso coffee
- 2 scoops premium chocolate ice cream

Banana malt shake

- 1 cup chilled milk
- 1½ tablespoons malted milk powder
- 1 small banana, mashed well
- 1 teaspoon finely chopped spearmint
- 2 scoops vanilla ice cream

Mixed berry shake

- 1 cup chilled milk
- ½ cup chopped and mashed mixed berries (raspberries, strawberries and blackberries)
- 1 teaspoon finely chopped mint
- 2 scoops vanilla ice cream

Old fashioned caramel shake

- 1 cup cold milk
- 2 tablespoons caramel topping
- 2 scoops vanilla ice cream
- 2 tablespoons malt

Apricot Coconut Cream

- ¾ cup apricot nectar
- ½ cup coconut cream
- 1 tablespoon sesame seeds
- 1 tablespoon ground almonds

Buttermilk peach shake

½ cup buttermilk
½ cup peach nectar
¼ cup chopped canned peaches

Crunchy choc-nut cream

1 cup cold milk
2 tablespoons ground nuts
1 tablespoon drinking chocolate
1 scoop ice cream

Peanut surprise

1 cup cold milk
1 tablespoon peanut butter
1 teaspoon honey
1 egg

Strawberry lassi

1 cup cold milk
¼ cup strawberry yogurt
4 drops vanilla essence

Coffee cooler

1 cup cold milk
¼ cup natural yogurt
1 teaspoon instant coffee
1 tablespoon malt
1 teaspoon honey

Malted vanilla shake

1 cup cold milk
½ teaspoon vanilla essence
1 scoop ice cream
2 tablespoons malt

Citrus strawberry shake

1¼ cups fresh orange juice
½ cup hulled, chopped and mashed strawberries
½ teaspoon finely chopped mint
2 scoops vanilla ice cream

Tropical shake

½ cup chilled coconut milk
¼ cup chilled orange juice
¼ cup chilled lime juice
½ cup chopped and mashed mango
1 teaspoon grated ginger
2 teaspoons honey
Toasted coconut for garnish

Egg nog

1 cup hot milk
1 egg
1 teaspoon honey
4 drops vanilla essence
nutmeg to taste

Orange egg stinger

½ cup cold skim milk
½ cup orange juice
1 egg
1 tablespoon malt
4 drops vanilla essence

The cure

1 cup orange juice
¼ cup lemon juice
1 egg yolk
2 teaspoons honey

Soy surprise

1 cup cold soy milk
1 egg
2 tablespoons ground almonds
1 teaspoon honey
½ teaspoon ginger

Slimmers' spicy shake

1 cup cold skim milk
1 tablespoon skim milk powder
1 teaspoon honey
pinch of cardamon, allspice and nutmeg

Lo-cal iced coffee

1 cup cold skim milk
1 teaspoon instant coffee
1 tablespoon malt
4 drops vanilla essence
liquid sweetener to taste

Get up and go

1 cup cold skim milk
1 egg
1 teaspoon honey
Splash lime juice

Earl grey tea shake

1 cup cold skim milk
¼ cup Earl Grey tea
1 tablespoon malt
1 teaspoon honey
Whip fruit drinks for a few seconds only

Lemon passionfruit swirl

¼ cup lemon juice
1 cup orange juice
2 passionfruit
1 teaspoon honey

Fruit medley

⅔ cup orange juice
½ cup apricot nectar
½ banana, mashed
1 passionfruit
1 teaspoon honey

